

## PASTRIES & SCONES

Serpentine Swans Filled with Vanilla Bourbon Cream

*Gluten, Dairy, Eggs, Soy*

Belgian Dark Chocolate Mousse Tower

*Milk, Soy, Eggs, Gluten*

Seasonal Sun-Ripened Mango with Sustainable Orange Tart

*Gluten, Eggs, Dairy*

Matcha Teapot Cookies with Chocolate and Caramel

*Dairy, Eggs, Gluten*

Plain & Chocolate Scone

*Dairy, Eggs, Soy, Gluten*

## TEA SANDWICHES

Lemon Poached Smoked Salmon with Marinated Cucumber and Malted Bread finger Sandwich

*Fish, Gluten, Dairy, Soy*

Chicken Tikka-Sweet Relish Mayo Wrapped in Homemade Beetroot Wrap

*Dairy, Gluten, Eggs, Soy*

Free-Range Egg Mayonnaise with Cress on Freshly Baked Mini Croissant

*Eggs, Gluten, Dairy*

## SAVOURY TREATS

Wagyu Beef bun with Crispy Shallot

*Gluten, Milk, Egg*

Truffled Wild Mushroom Vol-au-Vent

*Gluten, Milk, Soy, egg.*

Afternoon Tea £49 per person

Afternoon Champagne Tea £59 per person

Afternoon Cocktail Tea £69 per person

We welcome enquiries from guests who wish to know whether any of our dishes contain ingredients or allergens. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu requests. Value added tax is included in all prices. A 12.5% discretionary service charge will be added to your bill.